

Easy Blueberry Cream Scones

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Total Time 1 hour, plus cooling

Prep Time 5 minutes

Cook Time 25 minutes, plus at least 30 minutes' chilling

Rating ★★★★★ (584)



Bryan Gardner for The New York Times. Food Stylist: Barrett Washburne.

All you need is a bowl, fork and baking sheet to make these scones, which end up crisp on the outside and tender within. The recipe doesn't include the added step of cutting butter into flour, which yields the kind of sturdier, breadier scones found in bakeries and requires extra tools, skills and time. Instead, it's a streamlined version of cream scones, where the dough is often rolled or patted flat then cut into rounds or wedges. Dropping the batter onto the baking sheet in mounds not only makes these easier to throw together, it also ensures the scones stay soft, as does a short rest in the refrigerator. Folding in berries make these lovely for breakfast or brunch, while stirring in currants gives them a classic tea time feel. They're rich enough to enjoy on their own, but they also taste great slathered with jam and clotted cream or butter.

INGREDIENTS

Yield: 10 scones

2¼ cups/293 grams all-purpose flour

2½ teaspoons baking powder

½ teaspoon fine salt

¼ teaspoon ground cardamom (optional)

1¼ cups/290 grams heavy cream, plus more for brushing

⅓ cup/70 grams sugar, plus more to taste and for sprinkling

⅔ cup/85 grams frozen wild blueberries (see Tip) or ½ cup/68

PREPARATION

Step 1

Line a baking sheet with parchment paper.

Step 2

With a fork, mix the flour, baking powder, salt and cardamom, if using, in a large bowl. Use the same fork to mix the cream and sugar in a medium bowl (or liquid measuring cup) until the sugar dissolves. (Add 2 to 3 more tablespoons sugar if you prefer a sweeter scone.)

Step 3

Make a well in the center of the dry ingredients and scatter the berries over it. Pour in the cream, and gently mix with the fork just until a shaggy dough forms. To ensure a tender scone, don't overmix.

Step 4

Gently scoop a mound with the fork and drop it onto the prepared pan. Repeat with the remaining dough to form 10 scones. Gently brush or drizzle the tops with cream, then sprinkle with sugar. Refrigerate for at least 30 minutes and up to overnight.

Step 5

Heat the oven to 425 degrees.

Step 6

Bake until browned on top and baked through, 18 to 20 minutes. Cool on the pan until warm. The scones taste best within a few hours of baking. Any leftovers should be frozen and can be reheated in a toaster oven or oven.

TIP

You can add the berries while they're still frozen, but because frozen wild blueberries are so small, they often end up icy. You want to get rid of any ice crystals as excess water in scone dough makes the scones tough. The easiest way to do so is to rinse the berries in a colander and let them dry completely. This recipe also works with fresh blueberries, ideally smaller ones.

Private Notes

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